

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims, of record in the present application.

**Listing of Claims**

1. (Previously Amended) A method of manufacturing condensed milk having a milk solids component of 32% to 40% by weight thereof, and having a predetermined milk fat content, comprising the steps of: (a) mixing liquid milk having 10% to 14% milk solids and a first predetermined milk fat content with dried milk powder having a second predetermined milk fat content, at a temperature of 2° C to 25° C, in amounts so that the total weight percentage of milk solids from said liquid milk and said dried milk powder is 32% to 40% by weight of the mixture; (b) permitting the mixture of step (a) to stand for at least 30 minutes at a temperature of 2° C to 25° C; (c) pasteurizing the mixture after the conclusion of step (b); and (d) recovering the pasteurized mixture for further packaging and handling.
2. (Original) The method of claim 1, wherein said liquid milk is chosen from the group consisting of raw milk, pasteurized milk, and mixtures thereof.
3. (Currently Amended) The method of claim 2, wherein prior to step (a), said liquid milk has been stored at a temperature of 2° C to 25° C.
4. (Currently Amended) The method of claim 2, wherein prior to step (a), said liquid milk has been stored at a temperature of 2° C to 10° C, and steps (a) and (b) are carried out at a temperature of 2° C to 10° C.
5. (Previously Amended) The method of claim 1, wherein the duration of step (b) is from 45 minutes to 3 hours.

6. (Previously Amended) The method of claim 1, wherein during step (b), said mixture is stirred occasionally.

7. (Previously Amended) The method of claim 1, wherein said mixture is produced from a liquid milk having a milk fat content of from 0 to 6% by weight, and wherein said milk powder has been derived from liquid milk having a milk fat content of from 0 to 6% by weight.

8. (Previously Amended) The method of claim 7, wherein the milk fat content of said mixture is chosen from the group consisting of 0%, 2%, and the range of 4.5% to 6%.

9. (Previously Amended) The method of claim 1, wherein said liquid milk has a milk solids content of 11.5% to 12.5%, and the quantity of said milk powder added thereto is 24% by weight of the total weight of said mixture, whereby the milk solids content of said mixture is 35.5% to 36.5% by weight thereof.

10. (Currently Amended) The method of claim 1, ~~[further comprising the step of: (e)]~~ wherein after step (b) and before step (c), ~~[altering]~~ the flavor of said manufactured condensed milk is altered by placing said mixture in an evaporator and evaporating off from 1% to 5% by weight thereof.

11. (Currently Amended) The method of claim 1, ~~[further comprising the step of: (f)]~~ wherein, after step (a), ~~[adding]~~ a milk-compatible sweetener is added to said mixture.